Stoller
FAMILY ESTATE

2013 RESERVE CHARDONNAY

SRP: $35

WINE OVERVIEW

Crafted exclusively from estate fruit, our Reserve Chardonnay is sourced from some of our oldest plantings. Barrel fermented and aged in French oak, this wine is complex and elegant. Effortless aromatics of Asian pear, kaffir lime, quince, delicate clove and smoky ginger greet the taster followed by more subtle notes of vanilla, baked apple with a preserved lemon finish. The palate is broad in its attack, yet focused on the finish. The luminous acidity in center reveals its youth but offers a hint at its longevity. Drink now or enjoy later with proper cellaring.

HARVEST OVERVIEW

Consistently warm, dry summer days led to one of the earliest harvests in Stoller's history, beginning on September 13, 2013 with younger Pinot Noir sections. As processing progressed, temperatures cooled and rain showers settled in, setting up a true "vintner's vintage," where meticulous sorting and attentive winemaking were essential. Despite these challenges, the 2013 Stoller vintage ultimately delivered pure, nuanced wines of exceptional quality.

Bottled	September 2014
Cases Produced	1,265
T.A.	6.6 g/L
pH	3.35
Alcohol	12.9%
Cooperage	15% New French Oak

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